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Correspondence from practical farmers, giving the results of their experiments, with full name, should be signed with the writer's real name, in full, which will be printed or not, as the writer may wish.

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Farm Hints for May.

BETWEEN HAY AND GRASS.

Now is the time the farmer will be thinking about turning the stock to pasture, and in the more favored localities the young animals may be already grazing on the sunny hillsides, glad to escape from the long confinement in the stable.

These animals will do fairly well if turned out early, not too early; but with cows giving milk the case is different. With them the change from the barn to the pasture should not be too sudden nor early, but should be gradual, in order that the yield of milk may be kept from diminishing.

After getting a bite of the new fresh grass, the appetite for hay will naturally decrease, and there will not be enough of grass to furnish a fair equivalent.

Where there is ensilage to feed, the cows will have a better relish for this than hay, will eat it longer, and that is an advantage. The grain feed should be continued, at least until there is a sufficient growth of grass for all purposes. Some farmers find it profitable to feed a moderate amount of grain all through the summer.

STOCKING THE PASTURES.

There is quite a difference of opinion, or of practice, among farmers on this point. That there should be feed enough of some kind for all of the animals is evident enough; also that there be sufficient stock to keep the grass so closely fed down that it shall not have a chance to grow up to seed and become worthless. Much will depend on the character of the pasture.

Where the fields are wet or moist, a rank growth of the wild grasses will start up early, and if not kept well fed down will soon be avoided by the animals, while if kept well fed will be of very fair quality.

Some farmers consider it advisable, especially with cows, to feed closely, thus utilizing the entire pasture grasses, and then when the supply gets short, supplement with other kinds of feed. More stock can be kept in this way, and the pastures will improve, rather than diminish, in fertility and productiveness. A clean, well fed, not too close pasture, free from rank bunches of coarse grasses, weeds or bushes, is pleasant to look upon and profitable to the owner.

THE WORKING TEAMS.

During the very busy season of spring work the teams should be well cared for. There will be much to do in a comparatively short time, and the teams need to be in good condition to stand the strain. The care and should be in proportion to the work to be done.

And not only should there be proper attention given to the teams, but also to the harness and implements to be used. The harness should fit the horse perfectly in all its parts, so the animal will feel easy in it and can work comfortably. It should be kept well oiled so as to be pliable and not produce heat near the galls.

In hot weather after the day's work is done, washing the parts covered by the harness, especially the shoulders and back, with cold water or salt and water will prove of benefit and be grateful to the animal.

Have all parts of the harness properly adjusted, so as to fit well and work easily. And not only the harness, but the whiffle-tree and clevis should be at the proper angle to allow of the implement running smoothly and at proper depth. These may seem to be small things to some, but they all have their bearing on the ease and convenience with which the work should be done.

THE POULTRY YARD.

May is a busy month for the poultryman. The chicks are still constantly hatching, while the early hatches need much attention to secure health and rapid growth. It is becoming the fashion to give them dry food only, and the plan should be popular with farmers, since it is less trouble than to be constantly mixing soft feeds, but if dry food is given, it should be of several different varieties, with grains of small size, and plenty of milk, meat and grit should be furnished. When time comes to fatten the chickens the soft food must be given to secure full weight.

If the farm flock is "run out," and shows signs of poor health and lack of vigor, it is time fresh stock were introduced. It is usually possible to exchange eggs with some other farmer who keeps the same breed. A few growers in this country are making a beginning at selling young chickens instead of eggs. These can be shipped long distances with good success.

The trouble with infertile eggs is often due to close confinement. Farmers sometimes treat their hens as if their land was as scarce and valuable as city building lots. It is useless to pen a few fowls in the field

with just a roosting house and a little patch of bare ground to run over and expect them to do well for any length of time.

Better not let the young chicks run in the wet grass. Fresh water should be given in plenty and the coops kept clean. Drooping chicks usually have lice under the wings or on the head, but it is of small use to doctor a drooping chick unless done at once. Dust all the chicks carefully with strong, fresh insect powder, doing the work by lantern light. Caring for young chicks requires labor and patience, but if they are all hatched early, as should be the case, the worst of the trouble will soon be over.

GOOD CARE OF THE CALVES.

On the farm where late winter or spring calves are being raised, they will, as a general thing, be kept in the barn until quite late in the season, where it is more convenient to feed and care for them. In this way when receiving proper attention they will do exceedingly well. As they get older they will drink a considerable amount of milk without injury, and will require quite a feed of hay in addition. But where kept in small quarters they will need fresh bedding pretty often to keep them clean and dry.

Some farmers have small inclosures near hand in which the calves can be conveniently kept and cared for after the weather gets to be warm enough. In any event, they should be kept in a dry and growing condition. Where fall or early winter calves are raised they can be turned to pasture as soon as there is good feed, where they will care for themselves.

THE BUSY BEE.

In early spring our aim is to examine all the hives and remove from them, as much as possible, all defective worker combs and all drone-combs, except such of the latter as we judge advisable to leave in some of our best colonies. We do this in early spring, because at that time the combs contain the least honey or brood. We can, at a glance, tell whether our bees have sealed honey left, which is usually our test for knowing whether they can go through the rough weather of March and April without feed.

In overhauling the apiary, during spring, it takes but little time to cut out all the drone-comb in sight. This should, of course, be replaced at once, by worker-comb, which can be taken from dead colonies or, if we remove the drone-comb without replacing it by some worker-combs, each strong colony would be sure to replace every inch of it by the same kind. Modern bee-keeping, with the use of comb foundation to exclude the drone-comb, certainly restrains swarming to some extent.

The apiary can be located by the barn and wagon-shed. If, however, there is only one place where the apiary can be located, and that has no windbreak, better put up a tight board fence, say six or eight feet high. This will last a good many years and be ready for immediate use.

Do not attempt to keep too many colonies at first. Start with a few—they will increase with good management quite as fast as you advance in knowledge. In early spring bees frequently bring in loads of pollen, but can gather very little honey, breeding goes on rapidly, and the supply of honey may soon be exhausted. Such colonies must be watched, and, if necessary, fed until they can gather enough honey from natural resources.

For some reason bees prefer the nectar of flowers to any solution of sugar, and if you feed them the latter when no flowers are to be found, they may take it greedily, but as soon as they find a chance to gather the genuine nectar, they will quickly neglect the sugar.

Plant Forage Crops.

On all farms where dairying or stock-raising is carried on, it should be the aim of the farmer to raise the greatest possible amount of forage crops, as these will add largely to their feeding capacity.

One should first of all endeavor to grow large crops of hay, but this can best be accomplished by what is termed a short rotation, that is, devoting land to hay not more than from two to four years—unless the soil is better adapted to grass than to corn, then plowing and growing other crops, corn and grain, finally seeding to grass again.

In this way, with good fertilization and cultivation, there should not only be excellent crops of corn and grain, but also of hay.

Not only should the yield of grass be large, but of better quality than when the land is left longer in grass without reseeding. A good, thick sod turned over with a moderate amount of stable manure, and a quick-starting fertilizer in hill or drill, with proper cultivation should produce a large yield of corn, to be either cured for fodder or put in the silo. In the estimate of the writer, the last is by far the better method for disposing of the crop, as the ensilage, along with the good hay produced, will form the best kind of ration for milch or growth of animals. In this way there should be large and satisfactory crops of the kinds mentioned.

Again, if there are portions of the mowing fields where from any cause the grass has become runt, and produces but a small yield of hay, if at all adapted to corn devote it to that. It may require considerable labor to fit it for the purpose, but when this is done there should be such crops as will prove most satisfactory instead of harvesting a small amount that will hardly pay for cutting, as is sometimes done.

There should be some satisfaction in subdividing and bringing into a productive state land otherwise of little value, aside from adding to the good appearance of the fields and convenience in all of the farm operations.

There may also be pieces in the pasture, naturally good plow land, but in their present condition worth but little for feeding

purposes. It would add much to the value of such land to plow, plant to corn, to thoroughly subdue, fertilize and reseed again for pasture, or else retain in the cultivated state of the farm.

Any way and in all ways that promise success should there be thorough work timely done to increase in every possible, practicable way the real productiveness of the farm in all of its parts; that in this way more and better crops may be produced, the stock increased, the manorial resources correspondingly developed, the condition of the soil improved and more satisfactory returns received for the outlay of time, labor and capital that is being devoted to the purpose.

Much is possible in this direction, and the able and provident farmer should avail himself of these conditions and make the most of them, with the reasonable expectation of a corresponding return in the end.

Vermont. E. R. TOWLE.

Ohio Crop and Weather Conditions.

Wheat is a poor crop everywhere; so is rye, and the grass is half-hearted. Spring work is very backward, with little plowing done. Cattle and sheep will not be turned to grass as early as usual. Stock looks thin, owing to high price of grain and

resides in Searsport, Me., who sent to his sister several generous supplies, and she kindly passed them on to cheer other hearts.

It has occurred to me that if our editors approve and make the subject something of a feature in the spring issues of their papers, we might have a Mayflower Day. Those who live in localities where the lovely flowers abound might be pleased to send roots as well as blooms to friends who do not have them, as well as bouquets to invalids and "shut-ins." And as trees on Arbor Day are set to beautify our homes, etc., so the lovely mayflower might, a coy native in our midst and an early awakening of the joys of the springtime, and a constant souvenir of old friends and new as well.

On, the sweet reminder of childhood's home and the dear ones who have passed out. The odor, like a breath of love, pure and sweet as the memory of Love's young dream.

When springtime of life and the spring of the year

I called the sweet flowers of May

To gladden the hearts of the loved ones so dear Who have passed like the flowers away!

May we not hope to have a Mayflower Day? and thus gladden many hearts, as were gladdened the hearts of the Pilgrims who landed upon a stranger shore to build

friable and open to the air. In seeding down I use three hundred pounds of fertilizer per acre and in the spring three hundred pounds more. This method gives 2½ to 3 tons of hay per acre. Moist and yields much more than dry land, giving better results for the money expended.

But we must not forget that this mixture gives the best returns when applied just before a rain. After land has been in grass four years I do not think it will pay to use this mixture. For some cause or combination of causes, it then gives scarcely any returns for the money expended. The chemicals this spring are much higher than usual; nitrate of soda \$2.50 per hundred pounds; muriate of potash 2.40 per hundred pounds; ground bone \$28 per ton. If hay can be sold for \$20 a ton, there is some money in this method of farming.

The machines for distributing grass fertilizers are anything but perfect. There is yet a very wide opening for improvement.

The remarkably heavy rainfall April 27 and 28 has filled the land full of cold water, and farmers must keep off of cultivated fields for some time to come. There is much other work that can be found to do that will pay better than to try to work wet clay land.

JOHN FISK.

Middlesex County, Mass.

The Story of Condensed Milk.

The manufacture of condensed milk, so far as known, dates from 1854, and the invention is credited to a lady. A certain Mrs. Albert Cashier, while on a journey with her sick baby from New Orleans to New York, had made various experiments to meet the problem of supplying fresh milk to the infant during the trip. She finally decided to preserve it the same as she did fruit. So she canned several large jars of milk, took it on board of the sailing vessel and made the journey. The child thrived upon the milk and arrived in New York safely.

Several business men of that city having learned of the incident attempted to put up the milk in the same manner, finally made a trip to New Orleans to learn the exact method. The first condensed milk factory was started on the Island of Galveston, and the manufacturers made a fortune. But the woman who invented the process received nothing.

The Experiment Station Record describes a test made in Italy of the vaccination of cattle against blackleg, only one of which died from the disease. Of twenty-eight other cattle, not so vaccinated, five died. In other instances 3621 cattle were vaccinated, only eight dying. The blackleg vaccination, which had been conducted under the department's direction in the United States, have proven the method to be almost a certain remedy for the disease.

The Experiment Station Record of the Department of Agriculture describes a method of hypodermic injections of hemoglobin for the cure of Texas fever. It is stated that while this may not cure all cases of Texas fever, it may be depended upon to give very satisfactory results in the majority of cases.

The Department of Agriculture notes some investigations which have been made in Australia on sorghum poison. The presence of hydrocyanic acid in sorghum has been demonstrated, and the quantity of the poison appears, according to the investigations, to be dependent upon the nature of the soil upon which the sorghum is grown. On soil rich in nitrogen the quantity of hydrocyanic acid is largest.

The annual free seed distribution of the Department of Agriculture is usually productive of some funny incidents, if nothing else. This year a certain ruralist applied to the secretary for some vegetable seeds, and the department forwarded quite a collection. The following letter was promptly received:

"Dear Secretary—The seeds you sent me was received the other day. Thanks very much. The lima beans was particularly good, but when my wife cooked and fixed them up, there wasn't quite enough for a family of six. Please send more if you can."

Yours very truly,

The Treasury Department has recognized the "Percheron Register" in connection with the free importation of animals for breeding purposes. This action is taken upon the recommendation of the Secretary of Agriculture that Percheron horses included in the Percheron Register, published by the Percheron Register Company, for use for breeding purposes, be imported free of duty. Upon the recommendation of the Department of Agriculture, the Treasury Department has recognized the "Australian Register" as a register for Australian horses, from which certificates of pedigree may be issued. This contemplates thoroughbred horses bred in Australia and recorded in the Australian Stud Book.

Dr. James Law, professor of veterinary science at Cornell University, in a bulletin of the Department of Agriculture, calls attention to the cause of the blue appearance of milk. Watery milk is blue, but the presence of a certain germ causes a distinct blue shade even in rich milk and cream. The germ may get into the milk after it has been drawn from the cow, or it may find its way into the opening of the milk ducts and get into it while being milked. Frequent milking is recommended as a means of flushing out the germs, and the injection into the teats of a solution of two drachms of bisulphite of soda in a pint of water will destroy them.

Speaking of the causes of stringiness in milk Professor Law says that this is caused by fungi, which he believes develop in the system of the cow. In the affected cows the temperature is raised one or two degrees above the normal. Like most other fungi, this does not grow out into filaments in the milk while it is within the body of the cow, but in five or six hours after milking the surface layers are found to be one dense network of filaments. If a needle is dipped in this and lifted the liquid is drawn out into a long thread. Care should be taken of the live stock water supply which is likely to cause stringiness. Professor Law recommends two drachms of bisulphite of soda daily, until the stringiness disappears.

The recent truckmen's strike in Kansas City was not of the agricultural kind. The farmers have not yet arrived at that state of organization when they see the value of stopping work for a number of weeks, losing their earnings for that time and in most cases their jobs.

GUY E. MITCHELL.

YOUNG GUERNSEY, EARLY ROSE OF RARITAN.

Year's Official Record, 9435.14 Lbs. Milk, 543.03 Lbs. Butter Fat. Owned by Mr. F. Lothrop Ames, Langwater Farm, No. Easton, Mass.

roughage. The winter was one of the poorest to work in years. A good deal of soil will be limed this year for acidity. There will not be much change in the relative acreage of the staple crop.

The vast peach orchards of southeastern Ohio are still safe. A number of large peach orchards have been put out on the high hills. It has been found that the thin soil regions produce fine fruit, excellent in flavor and appearance. Wild flowers are a month late in blooming.

MRS. M. A. H. LEACH.

Ready for Seeding Down.

Nature requires, first, germination; second, root system, and third, plant food, which must be soluble. Therefore have the soil, before seeding, fertile and thoroughly pulverized, making the surface fine and mellow. Summer fallowing will kill the weeds by bringing the seeds to the surface, and those germinating are killed by subsequent harrowing. If the soil is very foul with weed seed, two seasons of summer fallowing will be necessary.

If preparing sod or hard land, this should be thoroughly out with a disk harrow before plowing; it will then be more easily pulverized after plowing. Use two hundred pounds nitrate of soda, four hundred pounds tankage, four hundred pounds acid rock, six hundred pounds bone and four hundred pounds muriate of potash when the seed is sown in the fall, applying six hundred pounds of this mixture per acre.

The
Dairy.

The Home of Glenwood Girl.
I have over one hundred thoroughbred Guernseys. My milk is certified by the Philadelphia Pediatric Society each month, and a certificate similar to the enclosed goes on each bottle, sealed with a tin cap. Pint bottles are used exclusively, and most of the milk is pasteurized beside being certified.

The dairy building is of brick, lined entirely throughout with cement, with all corners round, and of modern sanitary construction. All the dairy apparatus was put in by the Star Milk Cooler Company, and is thoroughly up-to-date. A laboratory adjoins the stable where the men keep their milking suits, and wash at milking times. Having to pass monthly the bacteriological test, the stables and cows are kept scrupulously clean. The unusually large amount of glass on all sides renders the stables very bright and sunny, and shows to advantage the beautiful thoroughbreds of worldwide fame as they lie contentedly in the sunshiny while zero weather prevails out of doors.

Electric lights and city water are used in all buildings. Everything is thoroughly practical and businesslike. Visitors are always welcome, and Haddonfield being so near Philadelphia, they can easily get here. The estate includes over three hundred acres, and I am the seventh generation of the same name to own it; it is going from father to son.

E. F. GILL.
Haddonfield, N. J.

Holstein Milk Records.

The following is a brief summary of official records of forty-one Holstein-Friesian cows, received and approved during eleven days, from April 12 to April 23: Of the forty-seven-day records twelve full-age cows averaged, age 7 years 7 months 20 days; days from calving 18; milk, 427.5 pounds; butter fat, 10 pounds 15.7 ounces. Eight four-year-olds averaged, age 4 years 5 months 12 days; days from calving 23; milk, 392.6 pounds; butter fat, 13.217 pounds; equivalent butter, 15 pounds 6.7 ounces. Six three-year-olds averaged, age 3 years 6 months 1 day; days from calving 37; milk, 370.3 pounds; butter fat, 11.933 pounds; equivalent butter, 13 pounds 15.1 ounces. Fourteen two-year-olds averaged, age 2 years 6 months 18 days; days from calving 21; milk, 315.9 pounds; butter fat, 10.598 pounds; equivalent butter, 12 pounds 5.8 ounces. This last average is a very remarkable one for heifers dropping their calves just past two years of age.

A full-age cow produced in thirty days 194.8 pounds of milk, containing 66.816 pounds butter fat, equivalent to 77 pounds 15.2 ounces butter. A heifer 1 year, 11 months 6 days old at time of calving, produced in thirty days 1594.1 pounds of milk, containing 49.028 pounds butter fat, equivalent to 57 pounds 3.2 ounces butter. Another heifer dropping her calf at 1 year 10 months 6 days old, produced in 365 days 8345.2 pounds milk, containing 282.950 pounds butter fat, equivalent to 330 pounds 1.7 ounces butter. The latter heifer was owned by University of Nebraska.

All these records were made under the supervision of State experiment stations, and the equivalent of butter estimated by the 8.7 per cent rule—the rule of the American Association of Agricultural Colleges and Experiment Stations.

S. HOXIE.
Yorkville, N. Y., April 23, 1904.

Better Higher, Cheese Dull.

The further rise of about half a cent predicted last week has taken place, and the market holds fairly steady at the advance. There is not much in sight under present conditions to warrant further increase, and a return to lower levels is generally expected as soon as the belated pasture season gets fully under way.

Just at present the records of fresh creamery and dairy goods are large, while the better graded cheese butter is so long overhanging the market that no less in evidence. Very little of the fresh-made grade about first, which buys not above 22 cents, at the most. Extras sell a fraction higher. Dairy firsts share the advance of other grades, but there are no dairy extras yet in the market. Butter and print goods sell about the same as the corresponding grades in tubs.

Cheese prices continue to show a moderate downward tendency in quite marked contrast to the very firm position of the market last year at this time. The top price is about 10 cents and there is a great deal of cheese not quite first quality, which sell at 3 to 4 cents below the top. Sage cheese is about the only grade which yet shows no recent decline in price, the supply being rather light.

To Regulate Milk Shipments.

The new rules of the Boston Board of Health, first published Tuesday, May 3, are of considerable importance to milk farmers. After repealing the first three or four sections of the former regulations and adding certain requirements for stores that sell milk, a new article follows, requiring that no person, by himself or by his servant, shall sell or offer to sell, or cause or induce any other person, firm or corporation, shall bring into the city of Boston, for the purpose of sale, exchange or delivery, or sell, exchange or deliver any milk, skimmed milk or cream, which contains more than five hundred thousand bacteria per cubic centimeter, or which has a temperature higher than 50° F.

Heretofore there had been no standard of milk fixed by regulation. The board of health, by its new regulations, has established a dual standard by which milk for sale will be judged, and condemnation of the milk offered for sale, etc., shall be found to exceed 50° F. and to contain more than five hundred thousand bacteria per cubic centimeter. The temperature will be taken at the cans, but the investigation with regard to bacteria will be left to the bacteriological laboratory of the health department.

An enforcement of these new regulations the health commissioners believe will result in having clean cows, clean barns, clean milkers and clean cars, and the immediate cooling of the milk from the cows to the required 50° of temperature, for at any higher temperature the bacteria rapidly multiply.

It is expected by the officials of the board that there will be a great reduction of carelessness that is now exercised by some people who furnish milk, either the producers or those who sell it. All milk from other States and towns that come to Boston is to be tested by these new standards, so that these regulations apply with equal force to farmers and dealers outside of Boston as it does to those who keep cows within the city and sell their milk.

The regulations also apply to those who sell milk by the glass, either at the saloons or hotels.

Cost of High-grade Jerseys.

Peter C. Kellogg's combination sale of Jersey cattle consigned by breeders and importers took place April 26 and 27, and was advertised. While the finest and highest good prices, owing to the presence of a number of ambitious herd owners who sought only the best, weather conditions on the last day greatly marred the fortunes of such stock as would ordinarily be bought for family use or by small breeders, which last two classes usually bid against each other. As a whole, prices therefore were not up to expectations. The following is a list of those which brought \$200 and over:

M. Plaist's Lady Kent, imported cow, three years, to Gedney Farm, White Plains, N. Y., \$700. Homestead's Glory, imported cow, two years, to Gedney Farm, White Plains, N. Y., \$600. Royaline, imported cow, six years, N. H.

Heschert, Douglassville, Pa., \$400. Golden Pride's Polly, imported cow, 5½ years, Gedney Farm, \$300. Cateau Daisy, imported cow, four years, N. H. Heschert, Douglassville, Pa., \$350. Mills' Gazelle, imported cow, nine years, Gedney Farm, \$325. Coomasie's Ditto, cow, eight years, Gedney Farm, \$325. Star of the Morning, imported heifer, 2½ years, William P. Glyde, Jr., New York city, \$300. Eminent's 2d's Panette, imported heifer, 2½ years, McLaury Bros., Portlandville, \$300. Lady of the Highland Hills, imported heifer, 2½ years, W. P. Glyde, Jr., New York, \$220. Brutus Eva Dewdrop, cow, three years, Gedney Farm, White Plains, N. Y., \$220. Exile's Dorcas, cow, 2½ years, T. S. Cooper, Cooperburg, Pa., \$220. Golden Babta, cow, three years, Gedney Farm, White Plains, N. Y., \$220. Golden Europa, cow, three years, John M. Jones, Jersey City, N. J., \$220. Golden Lad's Industry, imported cow, ten years, T. S. Cooper, Cooperburg, Pa., \$200. Eminent's Pride, imported cow, three years, Gedney Farm, White Plains, N. Y., \$200. Campanile, imported cow, six years, Gedney Farm, White Plains, N. Y., \$200. Cupid's Golden Farm, imported cow, three years, McLaury Brothers, Portlandville, N. Y., \$200. Glistening Dewdrop, imported heifer, two years, McLaury Brothers, Portland, N. Y., \$200. Financial King's Irene, imported heifer, 2½ years, Baltimore Farms, Baltimore, N. C., \$200.

R. F. K.

Western Milk Prices.

Milk is very plenty in the Illinois districts as well as at Eastern producing centers, and the price of contracts for the six months beginning April range rather lower than for the corresponding period of last year. Around Elgin the contracts are \$1.01 per hundred pounds, against \$1.04 cents for 1903. These prices are fully as high as in other districts in that section. It is equivalent to about 22¢ cents per pound of butter, according to the average run of butter fat in that region. As a general rule contracts with Illinois creameries and condenseries average about five cents below those of last year.

Agricultural.

Provisions Nearly Steady.

Pork meats show no important change in prices since last quoted, but such changes as have taken place have been in the downward direction. Conditions are now more favorable, and some gain in price would be in order. The slaughter of hogs at Boston for the week was 27,000; preceding week, 28,000; same week last year, 18,200. The export demand has been larger, the total value by Boston packers having been about \$146,000; preceding week, \$110,000; same week a year ago, \$120,000.

The market for fresh beef is easier under full supplies, and lower prices are indicated for this week. The demand is quite fair, although a few steaks were larger for the week, especially for Boston. The total for the week was 203 cars for Boston and 112 cars for export, a total of 315 cars; preceding week, 185 cars for Boston and eighty-nine cars for export, a total of 274 cars; same week a year ago, 157 cars for Boston and sixty-one cars for export, a total of 224 cars. There is a steady market for fall lamb; mutton and yearlings are quiet; veals are in full supply and easy at lower prices. Poultry is generally quiet and unchanged, except that Western fresh-killed and ficed fowls are in oversupply and are quoted lower.

Hay Markets Firm.

While prices show no marked change compared with last week, the demand is quite active, and such slight changes as have occurred are in the upward direction. The average price of top grades in the Eastern markets is about five cents per ton higher, and the Western markets about fifteen cents per ton higher than those of last week.

As compared with the corresponding period last year, prices of best grades are between 90 to 95 lower. The demand is not as strong as last year, and a slight advance is noted on top grades.

Prices of hay and straw hold unchanged. Receipts at New York are large, but prices show no special change. Western and Southern markets are steady, with good demand. Foreign hay straw is arriving in New York in large quantities. It is in very fine condition, having been hand裁 and hand threshed, and is very popular with the race-track men.

Crops and Work Delayed.

The outlook for crops and general farming conditions is summarized as follows from reports of numerous correspondents under supervision of J. W. Smith, section director of the New England Weather Bureau:

While in most respects being typical April weather, the week showed some features out of the ordinary. The temperatures were generally low, while the precipitation over the greater portion of the district was above the normal. The storm of the last four days of the month gave an unusually large amount. Together with the heavy rainfall, there were several days of rain and drizzle, especially along the southern coast. There were no exceptional extremes of temperature, although some well-defined fluctuations occurred. The means were, as a rule, below those of the same week in previous years, and the minima apparently not far from the usual.

The rainfall for the week in the southern and central portions of the section has probably seldom been equaled; surely not at Boston, where it amounted to 5½ inches. The next largest fall was reported from Fitchburg, Mass., 5½ inches, while Winslow, Me., had 3.90 inches. The record for the month of April, at Boston, 9.14 inches has never been exceeded, and there have been but three months since the station was established when there were greater amounts—9.14 inches in August, 1874, and 9.15 inches in August, 1874.

Interest of butter and eggs in Quincy Market Cold Storage Company, Boston, April 30: Butter, 17,355 packages; last year, 6,672 packages. Eggs, 54,510 cases; last year, 122,447 cases. Stock of butter and eggs in Eastern Cold Storage Company, April 30: Butter, 12,151 packages; last year, 1,129 packages. Eggs, 566 cases; last year, 252 cases.

ENTIRE WHEAT BREAD SANDWICHES.



BEEF BALLS (One Style).



BEEF BALLS (Second Style).



CELERY AND GRAPE FRUIT SALAD, SERVED IN GREEN PEPPER.

From "Food for the Sick and Convalescent." By Fannie Merritt Farmer.

Published by Little, Brown & Co.

without selling, and stocks accumulating. New skins we have seen demand when fat, but ordinary new skins remain very dull and irregal.

Cable advice to George A. Cochrane from the principal markets of Great Britain give butter markets as unchanged. Stocks are becoming burdensome, and with liberal arrival and the heavy home, Irish and Continental make, has a most demoralizing effect on holders as well as buyers. Concessions fail to move quantity, and prices must be considered purely nominal at the moment. Finest Danish 20 to 20¢ cents. Finest Australian and New Zealand 18 to 19 cents. Finest Canadian 18 to 18½ cents. Finest Russian 17 to 18 cents. American creamery is freely offered at 15 to 16 cents, and ladies at 13 to 14 cents. Foreign cheese markets have gone from bad to worse. The pressure to sell has caused a further drop. Finest American and Canadian

had ample means at his disposal, he was enabled to hire assistance in the matter of

the primary work of historical research, so that delving in archives fell to the lot of those he employed. Competent European scholars made copies of all the manuscripts bearing upon his subjects, so that at his ease in Boston he could study the treasures of the foreign libraries. History was his favorite study, and discipline in industry and concentration of mind were among the ends which he earliest set before himself. He was sometimes considering the matter of subject for his historical writing. Soon Spanish history began to appeal to him. Then Italian subjects were seriously considered. It was not until 1826 that he dedicated to writing a history of the reign of Ferdinand and Isabella, after many months of delays and doublings. Ten years of labor followed—a long period in these days of many and hastily written books. Then publishing was deferred until Christmas, 1837. The biographer does not undertake serious criticism of this or Prescott's later books. Today they seem to us prolix. The style partook of the leisurely spirit of the author's day. Elegance of diction becomes frequently oppressive. However, "Ferdinand and Isabella" made him famous, but his head was not turned. European recognition followed, and his later books, of course, found a waiting market. This biography is one of concise information and real inspiration. (Boston: Houghton, Mifflin & Co. Price, \$1.10 net.)

"**Trusts Versus the Public Welfare.**" By C. H. Richle, a small volume that is antagonistic in its treatment of trusts. From the author's point of view their formation and operations are entirely detrimental to the people, and had a powerful influence in shaping and beautifying his character. There is, indeed, inspiration in reading the remarkable record in his journals of the way in which he turned from the dim light without to a radiant world within, took himself in hand and forged laboriously in the dark the temporary weapon of his mind and heart, without becoming persuaded that his strength was plucked from his very disabling," to quote Mr. Ogden. It was a student prank that destroyed his left eye—a crust of bread thrown after him with bone but rolling intent, but unfortunately he turned and caught it full in the eye, making it instantly and incurably sightless. After graduation from Harvard in 1814, he began reading law in his father's office, and looked forward confidently to a career at the bar. But early in 1815 he was seized with an obscure inflammation in the right eye, diagnosed later as a case of acute rheumatism. For months he was entirely blind, and never again was he able to use the eye except with extreme caution, and for brief periods at a time. Intervals of complete blindness fell upon him with the frequent recurrence of the disease, and the fear of losing even the feeble and precarious sight remaining to him never left him as long as he lived.

And this is the man to whom we are indebted for "Ferdinand and Isabella," "The Conquest of Mexico," "The Conquest of Peru," and "Philip II." Ours

olists assured him that his eye would be adequate to all the ordinary purposes of life, if he would give up his literary labors. But Prescott quietly refused to pay the price.

Again and again we find him in his journals calmly contemplating the possibility of absolute blindness; but there was no regret of slackened resolution. He was fearing at one time that he would lose his hearing, and indeed, in later years, his hearing did grow somewhat dull. There were, however, some compensations. As Prescott

than warm air—a law of physics that is generally appreciated theoretically, but usually overlooked practically—this heavy air tends to move down the hillside. The tendency becomes, after a time, sufficiently pronounced to produce a general down-hill movement, eventually resulting in a perceptible breeze. That is what is commonly designated locally as "the mountain breeze, and which, from its origin, is practically in one constant direction, though the intervention of powerful storms may temporarily reverse the customary movement. Vice versa, during the day the presence of warm air, therefore, lighter air, and the one causes a movement of the atmosphere with an upward tendency, creating the so-called "valley breezes." In certain favorably situated localities the appearance of the mountain or the valley breeze is as regular as clockwork, the transitional period being marked by a calm.

Hot Cross Buns.—"Loo": They are a survival from remote antiquity. They are the cakes which the pagan Saxons ate in honor of Easter, the goddess of light, at the yearly festival in the spring. In the Christian church the clergy transformed the pagan usage of their converts into one preserving the old custom, and used to distribute similar cakes, made from the dough from which the consecrated Host was taken, to the communions after mass on Easter Sunday.

The HOTTEST PLACE.—"Carver": Death Valley in southern California is usually referred to as the hottest spot on earth, but it isn't quite that. This rather unpleasant distinction belongs to a portion of the shore of the Persian Gulf and in the vicinity of Bahrain. Statistical prove that the mean annual temperature of the Persian Gulf fluctuates slightly higher than that of Death Valley, and the aridness of both places is about on a par. Yet, while Death Valley is inhabited by practically none, and permanent life there is de-much well-nigh impossible, Bahrain has a population of several thousand people and has had an existence as a village for many centuries. Of course the people are stunted mentally and to a slightly less extent physically, a fact due to the fearful conditions under which they live; but they do live there and are probably the nearest approach to salamanders in the human family. What do they do for water and food? Why, the latter is brought to them in boats and sold in exchange for the fertilizer they dig from the desert, and the latter they have in fairly good abundance near them. There is no water on land within several hundred miles of the place, but there are a number of fresh water springs on the bed of the saline gulf with a few hundred yards from the shore. It is probably the only place on earth where fresh drinking water is secured from a salty sea. The water gushes up in considerable streams from these springs and is secured by divers. The gulf is about thirty feet deep at this point. The divers go down to the bottom with empty coatskins and the orifice of the skin bag directly over the mouth of the spring; it fills in a few seconds, and the diver closes the orifice and is pulled back to the boat by a rope. That is the way the water supply for the community on shore is procured. The springs are supposed to be due to underground streams which have their origin in the green hills of Osman, over five hundred miles inland.

POPULATION OF CHINA.—"V. T.": According to the last census taken in China by imperial order, in view of reassessing taxes, the total number of inhabitants amounted to 426,447,325 souls! The eighteen Chinese provinces proper had 407,737,306; Manchuria, 8,500,000; Mongolia, 3,354,000; Tibet, 6,430,000, and Chinese Turkestan, 426,000 inhabitants.

EVE'S APPLE TREE.—"S. A. D.": It grows in Ceylon. Its orange-red fruit is beautiful to look at, and the taste is delicious. It is said that the simulation of a fruit which has been bitten into is perfectly poison, the natives declare that it is the same tree which grew in the Garden of Eden, and is a perpetual reminder of a disobedient act.

Gems of Thought.

...My spark may grow greater by kindling in my brother's temple, and God may be glorified in us both.—Jerome Taylor.

Those who have no happiness think the least about it. But in thinking about and in doing their duty happiness comes, because the heart and mind are occupied with earnest thought that touches at a thousand points the beautiful and sublime realities of the universe.—Thackeray.

...The true Christian studies the happy art of making the most of every one with whom he is thrown in contact—of recognizing in each soul and of eliciting from it that feature of heart and mind in which stands the relationship of that particular soul to God. It is this true self of our

Poultry.**Care of Young Turkeys.**

It is certainly a serious mistake to feed a great deal of soft food to young turkeys, and to keep it up too long a period. We start our young turkeys on equal parts of rolled oats and breadcrumbs. The bread, I would have you to understand, is simply the refuse from the kitchen well dried and taken to the bone cutter and reduced to crumbs, then mixed equal parts with the rolled oats. To this we add about ten per cent. of the infertile egg boiled hard, mashed fine with a fork, shell and all, and as we want this for use, we moisten with sweet skimmed milk just enough to mix to a crumbly state. This we feed several times a day when the turkeys are real young and confined in their pens, but never at any time would I allow them to be fed only what they will eat up quickly and clean each time. Indeed, I would say, always keep them a little short. This is continued for say from six to eight days, when I gradually commence to substitute for it equal parts of scalded corn meal and wheat bran. Why I emphasize the word scalded is owing to the fact that I find too many people, especially men folks, trying to scald with warm water, which does not give this the consistency, and which causes it to be indigestible, and at about the same time that I commence to feed the corn meal and wheat-bran mixture I also commence to feed each day a little hard grain of some kind, such as fine head oat meal to begin with, then drop off onto cracked wheat and corn. When they are old enough, and can eat whole wheat, and I have got them out onto the range I drop off on the soft feed entirely and feed nothing but wheat and cracked corn entirely, and that only once per day at night.

In fact, I wish to caution all the way through about feeding too much. The pouls seem to have ravenous appetites, and if not very careful we are almost sure to feed too much, especially of the soft food. I only confine young pouls from six to ten days, after which they are let out, mother and all, to roam at their own sweet will during the day time, but at night I try to keep them under control always.

It seems to be a hard matter with some to keep control of their young so that they always come home at night to roost. Our practice is to teach them some kind of a call commencing, say, at the first feed that we throw down, they commence to pick it up while we are there, and we begin to give our call. I always call them by their proper name, "Poults." You see as they are picking up this food it tastes good to them, and by giving your call at that time they learn that it always means something to eat. So you see when night comes on, even the first day you have liberated them, use your call so as to keep them under control and bring them back home to their quarters for the night. I never attempt to drive them into the same coops again, but have little yards arranged for the purpose. These are built out of four foot poultry netting, six feet wide and twelve feet long. These are only used to confine them at night, and the birds are liberated the next morning, unless it happens to be stormy and wet. In that case we hold them in the morning until it has cleared up a little. I use these yards until the pouls are old enough to go onto the perch. I have no perches in these yards, but drive them back to the yards where the mothers had spent their winter, and then they are left until they go to market. All through the summer I feed only once a day, and that at night, as mentioned above. But when it comes time to feed them up for the market I always like to do that mostly with old corn.—C. E. Matteson, Wisconsin.

A Henhouse of Slabs.

I have a henhouse made entirely of slabs, posts being slabs from dimension timbers. They have three square edges, and are set in ground five feet apart. The house is forty feet long, ten feet wide. The timbers at the top of the posts are square-edge slabs, nailed on the outside of the roof, covered with slabs round side down, laid close together, with a batten over each crack of the slab, the flat side down, making the roof perfectly water-tight. The sides

**THE SLAB HENHOUSE.**

are covered the same as the roof. Roofs are slabs, round side up. The chestnut slabs and nails and windows cost \$7. The house has five windows and a door at each end.

I worked five days building it. The floor is gravel one foot deep. Nests are made from orange boxes and doors are made from the first boards after the slabs. It has been in use for nine years without repairs, until last fall a gale unrooted it.

Reading, Mass. J. B. SEVERANCE.

Practical Chick Feed.

The subject of feeding and feed stuffs has been very clearly demonstrated by our most practical poultry raisers in the last few years. It has been found that foods of a nitrogenous and ashy nature and that are the most easily digested, are the most practical.

The nitrogenous substances produce the muscle or lean meat, and the ash the bone. As the muscle and bone comprise the foundation of the chick, it is very important that these two parts should develop as rapidly as possible to produce strong and healthy birds. Oats cost more per one hundred pounds than most feeds, but when their feed value is considered, I believe there is no other grain that will fully take its place for any growing animal. I find a complete chick feed should contain the following grains, seed, etc.: Hulled oats, forty pounds; fine cracked corn, fifteen pounds; cracked wheat, twenty pounds; millet seed, fifteen pounds; fine ground bees scrapes, five pounds; fine crystal grit, five pounds—thoroughly mixed together. This feed should be given dry in litter and should be the feed for the first three weeks. As nearly as possible one-fifth of the day's ration is fed as early as the chicks can see to eat; one-tenth at 9.30 A. M.; one-fifth at noon and one-half the last feed at night, which should be fed early enough so that the chicks have plenty of time to scratch the feed out of the litter and eat before night. If at any time they do not eat what you gave them the feeding

before, do not feed them again until they have cleaned it up. Do not be afraid to make the little chicks work for their feed. It requires exercise as well as the proper food to develop muscle and bone. This manner of feeding places the chicks under the same conditions as they would have if they were with the hen during the summer months in a large grain field when they had to hunt for their own living.

If you are raising chicks for broilers, after the chicks are three weeks old, instead of feeding the dry chick food at night, give a mash of the following ground feeds: Middlings three-tenths, clover meal two-tenths, oatmeal three-tenths, corn meal one-tenth, beef scrapes one-tenth, thoroughly mixed together while dry, and then wet and mixed to a stiff dough two hours before you feed it. As the chicks grow older, each week add more corn meal and more beef scrap to the ration. Chicks for breeding stock should not be forced too much, as it will make them have large combs and wattles beyond the standard size.

J. A. JOCOY.

Eggs in Full Supply.

Receipts have been extremely large in all parts of the egg distributing territory, but markets have held nearly steady. Western prices are sustained on a comparatively high level, and stock arriving which is good enough to go into cold storage is generally being put away rather than force sales at any prices below a parity with their Western cost. The market, however, is overburdened with offerings of medium and lower grades, which tend to accumulate, and values are much rule weak and in buyers' favor. There is no market trade seen at all in cold storage, although there is still far behind the amount stored at this time last year. Fancy Baltimore duck eggs held about steady, but western and Southern show some weakness and a slight decline. Goose eggs in fair demand.

In the "Questions and Answers" column of Ice and Refrigeration, this answer on the subject of percentage of loss on eggs while in storage will be of general interest:

"The percentage of loss in the cold storing of eggs depends largely upon the season in which they are stored, but to some extent upon the plant in which they are cared for. Eggs produced during the month of April are generally considered to have the best keeping qualities of any month in the year. In cold seasons, May stock and even June stock is almost as good, but the first eggs in the spring are always the best, provided they are free from damage by being chilled or frozen."

"April eggs especially, with the dry cracked eggs and eggs of a miscellaneous character thrown out, will carry for six months in a first class cold-storage plant with an average shrinkage of not over six eggs to thirty-one case eggs, which would be thrown out as unmarketable. If the eggs are stored at the point where produced this loss may be cut down to three eggs to the case."

"Eggs stored during comparatively warm weather which have been subjected to heat before storing will lose from one-half dozen to three dozen to the case, depending upon how badly affected by heat the eggs were when stored. A first-class cold-storage house should be provided with a system which will maintain a temperature of 39° F. in the egg room. They should also be provided with a free circulation of air in the rooms and means for ventilating by forcing air which has been purified, cooled and dried. The humidity of the air should be under control and carried to the point at which it is to be stored, and the birds are liberated the next morning, unless it happens to be stormy and wet. In that case we hold them in the morning until it has cleared up a little. I use these yards until the pouls are old enough to go onto the perch. I have no perches in these yards, but drive them back to the yards where the mothers had spent their winter, and then they are left until they go to market. All through the summer I feed only once a day, and that at night, as mentioned above. But when it comes time to feed them up for the market I always like to do that mostly with old corn.—C. E. Matteson, Wisconsin.

Poultry Markets Easier.

Reported for this paper by S. L. Burr & Co.: "The conditions of the poultry market are somewhat changed from our last letter to you. Receipts of Western poultry have increased quite rapidly, and this is a sensible development of poultry is somewhat restricted on account of the warmer weather approaching, and less of it is used in general consumption makes the demand less, and with increased receipts, somewhat easier conditions prevailing regarding prices. About all of the fresh poultry coming forward now consists of fresh-killed fowls, old roosters and a very few fresh-killed turkeys and chickens. Fowls are the larger part of goods arriving. We quote you today's market as steady on the basis of 14 to 15 cents on fancy fowl from points in New England; selected large, taney, soft chickens are very short and would sell from 25 to 30 cents, and some have been made higher than that; coarse, staggy chickens from 12 to 15 cents;old roosters, 12 cents; what few fresh-killed turkeys are coming in at 16 to 18 cents. White pullets are in somewhat limited demand and prices range from 13 to 14 cents on fowls. We anticipate very little change on any kind of poultry for the present; we look for about a steady market."

Botanical.**Propagating Vines by Layers.**

In layering the grape-vine—and the same directions will apply to the climbing rose or any other running plant—a cane of well-ripened wood of the previous year's growth should be chosen, containing eight or ten buds, more or less. Draw a garden line the length of the cane, and, with the back of the spade to the line, open a V-shaped trench three or four inches deep, commanding near the parent vine. Stretch the cane in the bottom of the trench and fix it in place with weights or forked pegs. This is to be done in spring before the buds swell, and the trench is to remain open till the shoots have made a growth of four or five inches.

The young wood will take an upright direction and the trench must be filled with care, covering the cane and pressing the dirt down firmly with the foot. The shoots would better be tied to small stakes from time to time, as they will often grow four, or even six feet high, if not checked by pinching, which is recommended when they have attained a height of three or four feet. This will cause the shoot to "stock up," and form a stronger and more valuable vine. Stronger plants will be obtained if any alternate bud is rubbed off at the time of layering. Fig. 1 represents the cane of a vine layered, as described, during the growing season, the soil being removed so as to show the root formation. By mistake, the cut represents the main cane as layered, instead of a one-year-old branch. As layering seems to exhaust the parent vine, too many plants should not be attempted in one season.

A layered cane may be lifted with the spade in autumn, and severed from the parent and between the buds, making as many strong plants as there were buds allowed to grow. Fig. 2 represents such a plant after the leaves have fallen, only much reduced in size.

WILLIAM M. HILLS.
Plaistow, N. H.

Quiet Trade in Apples.

The apple situation is not quite so good as last year. Prices are quoted about the same, but dealers complain that demand is slow and sales hard to make without cutting prices. The difficulty does not apply to fancy lots, the proportion of which is small.

For the week the receipts of apples at Boston were 523 barrels, against 534 barrels for the same week last year. The apple exports from Boston for the week ending April 30 were 822 barrels to Liverpool; same week last year, 514

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ration. Chicks for breeding stock should

not be forced too much, as it will make

them have large combs and wattles beyond

the standard size.

J. A. JOCOY.

Wakefield, R. I.

**LAYERED CANE AND SEVERED PLANT.**

bars; total thus far this season, 671,430 barrels; same time in 1903, 809,733 barrels.

Total apple shipments to European ports for the week ended April 30, 1904, were 52,000 barrels, including 225 barrels from Liverpool, 200 barrels from New York, 228 barrels from Portland and 1,180 barrels from St. John, N. B., and 100 barrels from Halifax. The total shipments included 2377 barrels to Liverpool, 2701 barrels to London and 405 barrels to various ports. The total shipments since the opening of the season have been 3,462,769 barrels, against 2,461,933 barrels for the same time last year. The total shipments for the season include 671,430 barrels from Boston, 1,103,888 barrels from New York, 356,028 barrels from Portland, 728,132 barrels from Montreal, 79,540 barrels from St. John, 14,688 barrels from Annapolis and 509,074 barrels from Halifax.

deal of good in improving the health and adding to the enjoyment of the little ones. It has secured a house and farm near Reading, which will be used in giving summer vacations to needy children, ten of whom will be taken at a time to this country retreat. They will be accompanied by two members of the club, who will look after the comfort of the young guests. It will be really a summer home, in which all will consider themselves members of one family, and will do such share of the light work as would be naturally undertaken by them in a harmonious household. The children will have an opportunity to look after their own flower beds, in a fine garden now being planted, and may gather blackberries and blueberries galore in the neighboring woods. The outing will begin on the first of July, and the children will be taught to love nature, after the manner taught the club by Dr. Dodge in a recent stereopticon lecture. The funds to support this philanthropy are being raised by lectures, the donations of friends, and from the money obtained through rummage sales given by the club, one of which is now going on at the Syrian Mission, 19 Hudson street, where Rev. A. Maloof, its director, will be glad to accept help for the summer home.

The Woman's Charity Club gave a reception, breakfast, and entertainment at the Hotel Vendome on Monday, which was attended by about two hundred and seventy-five guests. The occasion marked the birthday of the club which fell on Sunday, and therefore had to be observed later on. Mrs. Michael Dyer, the president of the club, received in the State suite, and was assisted by Mrs. Esther F. Boland, vice-president; Mrs. J. Sewall Reed, treasurer; Mrs. I. Henry Paige, recording secretary, and by Lieutenant-Governor Guild, Mrs. Kate Tannatt Woods and Mrs. Edward A. Horton. At the breakfast these noted personalities, there were others seated at Mrs. Dyer's table, including Postmaster George Albright, the Rev. and Mrs. W. H. Albright, Miss Goodrich of the Industrial and Educational Union, Mrs. Robert Woods, Mrs. Lewis Kennedy Morse, Frank V. Thompson of the South Boston High School and Miss Edith Hawes.

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The pure-food idea drags along in Congress, despite the fact that every congressman and senator knows of the wholesale adulteration of foods and the necessity for a stringent law. As though it were in entire ignorance of the matter, Congress recently called upon the Secretary of Agriculture by a resolution for a report on investigations of adulterated food, drugs and liquors, which report was forwarded, showing an abominable system of adulteration in American foods, drugs and liquors.

The Saunterer.

Some well-meaning women lack a sense of delicacy and tact, and make offensive speeches when they only desire to utter comforting ones. I happened to be at the bedside of a relative not long since, who had met with an accident, when there entered a familiar friend who said:

"Oh, Mrs. Blank, I am very sorry that you have been so cruelly hurt, but remember, if you do not recover, that I will be a mother to your young daughter Bertha." The husband of the injured woman looked as if he was not at all pleased with this unsought-for promise, for he hated the gift of it, and the invalid replied;

"I'm not quite good enough to die yet, Mrs. Malaprop." A speedy recovery followed this speech, and now two former female friends do not speak as they pass by, and Mrs. Malaprop says she will never make a good-natured suggestion again as long as she lives.

This reminds me of a poor fellow who was dying of consumption, and who had a caller who was more sympathetic than sensible. As he departed from the sick room this bungler remarked:

"Well, poor Tom, you look as if you would not be here when I come again to this house, but I will plant flowers on your grave."

"You can't," replied the irate sick man, "for I am going to be cremated, and my ashes will be scattered to the four winds of heaven."

Then the blunderer inquired of the nurse who opened the door to let him out, "Why are these incurables so sensitive?"

"Because," replied the candid attendant, "some people have no fine feeling, and are blind to the eternal fitness of things."

"I was never so insulted in my life," said the hearer of this remark, when he reported it to me the next morning.

I went into a restaurant the other day on the invitation of a friend who had recently returned from Paris, and I said when I was seated:

"Give me a sirloin steak."

After I had given my order the waiter looked inquiringly at my companion, and asked:

"What will you have, sir?"

"La mème chose," was the response.

The waiter's face thereteat wore a puzzled expression, and presently I saw him in consultation with some other servitors in a corner. At last he returned with the apology:

"I'm sorry, sir, but it's all out; it's not in season."

Then I explained that my entertainer wanted "the same thing," and that a double order was all that was necessary. When I was giving my tip to the man of plates, he whispered in my ear:

"Why can't gentlemen say what they mean? *Consume* is the only French word I know, and I find it mighty hard work to get that round my tongue."

Quick study seems to be a lost art among the

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Imitating and Competing Separators.

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RUTLAND, VT.
GENERAL OFFICES:
74 CORTLAND ST.,
NEW YORK.

The Markets.

BOSTON LIVE STOCK MARKETS.

ARRIVALS OF LIVE STOCK AT WATERTOWN
AND BRIGHTON.
For the week ending May 11, 1904.

	Shots	Fat
Cattle Sheep Suckers	3464	175
Horses	4197	140
Veal	28,845	372
This week... Last week... One year ago.	32,650	372
29,771	16,123	2883
Horses, 75.		

PRICES ON Northern Cattle.

BEEF—Per hundred pounds on total weight of hide, tallow and meat, extra, \$6.25; 50¢; first quality, \$5.75; 50¢; second quality, \$4.75; 50¢; third quality, \$4.00; 50¢; a few choice single pairs, \$7.00; some of the poorest bulls, etc., \$2.00; 50¢. Western steers, \$4.00; 50¢. Store Cattle—Farrow cows, \$15; 25¢; fancy milch cows, \$16; 50¢; milk cows, \$20; 48¢; yearlings, \$10; 15¢; two-year-olds, \$15; 20¢; three-year-olds, \$20; 30¢.

SHEEP—Per pound, live weight, \$2.80; 50¢; extra, 4¢; 6¢; sheep and lambs per cwt. in lots, \$30; 50¢; 55¢; lambs, \$4.30; 7.20.

FAT HOGS—Per pound, Western, 5¢; 50¢; live weight; shots, wholesale—; retail, \$2.00; 50¢; country dressed hogs, 6¢; 6¢.

VEAL CALVES—3¢; 4¢; 5¢; 50¢.

HIDES—Brighton—6¢; 7¢; 8¢; 50¢; country lots, 6¢; 6¢.

CALF SKINS—13¢; 14¢; 15¢; 50¢.

LAMB SKINS—25¢; 35¢.

Cattle, Sheep. Cattle, Sheep.

At Brighton. At Brighton.

J S Henry 63 R Connor 18

Co 31 H A Gilmore 10

Tig Libby Co 12 Scattering 50

F H Webster 15 D L. Smith 45

A D Kirby 6 D. Clark 45

C J Hanson 15 M Abrams 17

E E Mills 8

New Hampshire. At Brighton.

J H Foss 6 G. S. Peavey 14; W. F. Wallace, 15;

A C Foss 15 V. P. Day 65

At N E D M & Wool 13 E. D. Donovan 65

A F Jones & Co 13 C. D. Lewis 9

G S Peavey 12 C. D. Lewis 5

At Watertown. W. F. Wallace 42 60 G. N. Smith 19

Vermont. At Watertown.

Fred S. Woodard 8 A. Davis 25

N H Woodward 1 A. Williamson 10

Dorand Bros 10 S. J. Leonard 12

K. H. Combe 13 Morris Beef Co 342

Swift & Co 320 1200

At N E D M & Wool 13 B. F. Ricker 34

Morris Beef Co 276

At Brighton. Swift & Co 239 767

N E D M & Wool 13

At Watertown. G. S. Peavey 3000

Massachusetts. At Watertown.

J S Henry 19 G. S. Peavey 100

At Watertown. J S Henry 19

At Watertown. G. S. Peavey 12

At Watertown. G

Our Homes.

The Workbox.

INFANT'S HOOD, KNITTED.
One skein of white, one skein of color Saxon, No. 16 needles. Cast on twenty stitches. Knit ten plain rows, increase two stitches in every row for twelve rows. Knit plain until you have forty-five rows. Decrease in the same way you increased until you have twenty stitches (fifty-four rows in all).

Pick up all stitches around, knit 40 rows plain. Begin the point 38 stitches in the centre, knit back and forth, taking 1 on each side, until you have 54; 1 row plain all the way across; bind off.

For the Border—Knit with color 12 rows across back, 25 rows across front.

LADIES' KNITTED SLIPPERS.

Two skeins pink, 1 skein cream white, one-half skein of black Germantown zephyr, No. 14 steel needles. With white cast on 24 stitches, knit plain forward and back for 24 rows (48 needles), take color and knit same way for 105 rows (210 needles), join, using the white for point of toe, and knitting the pink and the side stitches of the white together. Crochet a row of holes round top for ribbon. Now knit a strip of white 12 stitches wide, 105 rows long. Sew to top of ribbon row.

On the white sew black wool at intervals to give the effect of ermine. Turn top over, black ribbon. Sew to fleecy soles.

EVA M. NILES.

Health Hints.

Freshly baked bread cannot be sufficiently masticated to render it easy of digestion. Stale bread, from thirty-six to forty-eight hours old, if thoroughly masticated, is well digested and absorbed.

Butter on bread not only increases its nutritive value, but tends to assist its digestibility.

Water constitutes about two-thirds of the weight of the body, and enters into the composition of all the tissues and fluids. To keep the necessary proportion, a large quantity needs to be ingested. One of the great dietary errors is the neglect to take a sufficient quantity. The amount found in foods is insufficient, and about five cupsful should be taken daily in beverages. A vegetable diet diminished the need of water, while one composed largely of animal food increases this need.

A tall, thin person consumes more food than a short, stout person, for the reason that the larger surface exposed is the cause of a greater loss of heat.

Age has a marked effect upon the rations needed. A child from three to five years old requires four-tenths as much food as a man at moderate work; from six to nine years, one-half as much; while a boy of fifteen years requires as large a quantity as a man of sedentary habits.

The abuses of diet in youth are responsible for much suffering which develops later in life. The laws of retributive justice may be slow, but are, nevertheless, sure. Again, many of the diseases which occur after middle life are due to the habit of eating and drinking such foods as were indulged in during the early years of vigorous manhood.

In advancing years, when growth has ceased and activity lessened, food is oxidized more slowly, therefore, a smaller quantity is required, and that in a form to be easily digested.—"Food and Cooking," by Fannie Merritt Farmer, published by Little, Brown & Co.

The Schoolma'am in Charge.

Each generation sees the rush away from the land grow, sees the cities swell, sees character and individuality struggling with heavier odds. When I watch the seas rising and the clouds threatening I think of the schoolma'am at the helm and am glad. Laugh if you will; I am content. While she is there we are safe.

In a very real way the teacher is, must be, both mother and home, too, to many of her children. Could any pay reward the weary lives I have seen literally worn out in the service of striken humanity in the slums of my own city—worn to the raw, day by day, with never a word betraying the toll of suffering; with the brave, patient smile ever there to cheer and help? I am thinking now of one Christmas festival in a ragged school, and of the sweet-faced teacher at the piano, with the children clustering around her singing their glad songs. None of them knew that she had come from the death-bed of her only sister, who was breathing her life out while she played and sang with breaking heart, hiding her pain with a smile lest she sadden the children's joy. Pay? I would have every teacher who is worthy the name of teacher—and there should never be any other—paid enough to put her ever and for good beyond need of care; and when her years of service were over, I would have her rank as pensioner upon the community—nay, not bounty, but undying gratitude—ranking at least with those who guard it against peril from fire and from violence.—Journal of Education.

Mouth-Breathing.

Mouth-breathing is more than a habit; it is an evidence of deformity or disease in the upper air-passages. A child never breathes through his mouth from choice. He does so either because the passages of the nose are obstructed or because his tonsils are enlarged and he cannot be taught to breathe naturally so long as the obstruction remains. In some instances the interference with respiration is due to a deformity of the chambers of the nose, but in a majority of cases it is caused by the presence of adenoids in the pharynx. Enlargement of the tonsils may be associated with either of these conditions, or it may exist alone.

Children who breathe through their mouths are always more liable to the diseases of the bronchial tubes and lungs. They often suffer, too, from disease of the ears, and they rarely escape the first opportunity to contract the acute infections, for many of these gain entrance through the tonsils. But aside from such possibilities, the interference with breathing soon produces a change in the features and a permanent deformity of the chest quite like that which formerly more than now was regarded as an evidence of an inherited tendency to consumption.

These abnormal conditions of the nose and throat often become evident in early infancy; they are considered as due in a measure to hereditary transmission, for they often appear in several generations of a family. Their existence in a child is sometimes revealed during recovery from measles, scarlet fever or other acute illness.

A tendency to catarrhal disease of the throat may develop and persist even after the cause has been removed. This must be overcome by exercise, cool bathing and other hygienic measures in addition to such local treatment as the physician may direct. The neck should be bathed with cold water

morning and evening. The cold sponge bath every morning is better, but habitual cold bathing should be begun during the summer-time. Muffling of the neck should be avoided as much as possible.

Graduated physical culture is always beneficial. No child is too delicate to take systematic exercise under a competent instructor unless it is suffering from some organic disease. The most important part of the course is the cool shower or plunge bath at the close of each period of exercise, and it soon becomes the part that is most enjoyed.—"Youth's Companion."

Sweets for the Children.

Nearly all children, especially if they are normal, healthy children, crave for sweets. A great many parents without any thought or reason in the matter deny to their children all kinds of sweets. They do this from some preconceived notion that sugar and candy and cakes are bad for the children. Other parents go to the opposite extreme and indulge their children in all sorts of confectionery, from the cheapest to the most expensive, allowing them to eat rich, indigestible cakes, jams, candied fruits, preserves, etc.

They both are making a mistake. Children should be allowed to eat sweets—but the proper kind of sweets. Cheap, nasty confectionery should never be given them; neither should they be permitted to have too much jam nor any of that indefinable hedgehog of stuff that masquerades under the name of cake. Beware of cheap painted candies; they are poisonous.

But give the children sweets in the form of pure chocolate, honey and syrup made from fruits. A lump of sugar or a stick of good candy now and then will not hurt them. Let them eat molasses, but be sure it is a good quality. Fruit jellies, if unadulterated, and plain cookies that are not too sweet are good for children.

Let the children have sweets. The system craves them. They impart warmth and energy. They nourish and build up the tissues. The best time to give the children sweets is at meal time. Let fruits, jelly, syrup, molasses, honey or cookies form part of each meal and then children will not so often plead for candy and cake. Let the children have sweets. See to it that they are furnished the proper kind, at the right time and in sensible quantity.—Medical Talk.

Multiplication of Bacilli.

In our laboratories, under suitable conditions of food and warmth, a bacillus splits in half an hour into two parts, each of which splits again in half an hour, and so on, and it has been estimated that a single bacillus, if given similar conditions in nature, would, within a week, give rise to a quantity numerous enough to fill the Atlantic Ocean. Such overbreeding is largely prevented by the protozoa, which feed upon the bacteria. Increasing as they increase, and decreasing as this food supply gives out. The protozoa, in turn, are eaten by animals like the worms and shellfish, these by others, and so on, the balance of nature being so delicate that no form increases disproportionately for any length of time, although, like the louse plague, or the California fruit-tree scale, or the gypsy-moth some forms may occasionally predominate.—April Century.

Dusting Made Easy.

"If it weren't for dust one might have a comparatively happy existence. Dust is surely a perpetual bane, and since scientists have told us that many kinds of disease germs lurk in dust, ready to be absorbed by the unsuspecting, and work dire havoc with their physical makeup, why, we women feel that it is to clean off the dust or die.

"Time was when we could manipulate a feather duster with a pretty handle, ornamented with a ribbon bow that matched the interior decoration of the room. It was rather a nice bit of work to fit the dust off gracefully with that kind of duster, and it didn't even soil one's fingers. But now feather dusters are voted worse than nothing, as they merely disturb the dust, and as they start the germs a-flying in the air they really increase the danger instead of removing it.

"Now one has to make a real job of dusting with a cloth, must wear gloves to keep the hands clean and then shake all the dust out in the open air where it is supposed the sun and the air renders it harmless. And what a job it is! I sometimes wish I hadn't been in the house but chairs and tables and beds. It is so much trouble to dust books and pictures and bric-a-brac of all kinds."

The woman who had said this then went to the window and shook her dust cloth violently, as if she wanted to punish her helper for the part it had played in making her work. The person to whom she addressed her remarks was engaged in some sort of fancy sewing. She laughed a little and said:

"I never thought you would be vanquished by a dustcloth. Yet here you are owning up that dust and dusting have got the better of you, that they have the power to disturb your mental attitude and to plague you. Instead of approaching your dusting with the thought that dusting is just what you want to do, you say you only do it because you have to, because it is necessary to the health and comfort of your family. You make each piece to be dusted into a sort of enemy to your peace of mind, and you are mentally fighting with it when you are wiping off the dust."

The excuse usually given for such vagaries is that the street car and the elevator save time. To some extent this is true, but it is only half-truth. Any one who takes the trouble to observe what goes on around him will see portly men who ought to walk for their own good stop a street car to carry them only three or four blocks, and wait patiently for an elevator to come on signal from the basement floor to carry them down one flight of stairs. Now the oddest thing is that if the diet were proportioned to the occupation, this lack of exercise would not be felt, and the consequent devotion to monkey gymnastics would not be necessary.

Sir Henry Thompson, in his excellent work on "Food and Feeding," has put this aspect of the case as well as it can be put. "Many a man," he writes, "might indeed safely pursue a sedentary career, taking only a small amount of exercise, and yet maintain an excellent standard of health, if only he were careful that the 'intake' in the form of diet corresponded with the expenditure which his occupations, mental and physical, demand. Let him by all means enjoy his annual pastime and profit by it, to rest his mind and augment his natural forces, but not for the mere purpose of neutralizing the evil effects of habitual dietetic wrongdoing."

"Life is not only prolonged, but is constantly enjoyed, most of its minor annoyances vanishing when digestion is perfect. Pay no attention to fads. They give rise to too much introspection, and that is bad for every one. As Hufeland says in "The Art

of Prolonging Life": "In general we find that those men who were not too nice or particular in their food, but who lived sparingly, attained to the greatest age." And again: "It is, at any rate, certain that the prolongation of life does not so much depend on the quality as on the quantity of our nourishment, and the instance of Corrado affords an astonishing proof how far a man of weakly constitution may thereby prolong this existence."

And according to the account of Corrado's granddaughter, written after he had died, of no perceptible ill-health, at the age of one hundred years, "during the latter part of his life the yolk of one egg sufficed for a meal and sometimes for two."—Century Magazine.

Domestic Hints.

RHUBARB PIE, WITH CREAM.

Line tartlet moulds with a rich paste and fill with rhubarb, cut in very short lengths, which has been cooked till nearly tender. Use plenty of sugar. Put on the top crust and bake. Just before serving, lift the top crust and put a teaspoonful of whipped cream into each tartlet.

MINT DESSERT STEW.

Put in a stewpan a can of tomatoes, a tablespoonful of cracker crumbs, a teaspoonful of salt, one-eighth teaspoonful of pepper and a piece of onion the size of a quarter; simmer for twenty minutes; add a tablespoonful of butter and three or four well-beaten eggs. Cook a minute longer, stirring all the while, and serve immediately. This is a nice stew to serve with plain boiled macaroni or toast.

PATTINS, A LA MAZARIN.

Give six turns to half a pound of puff-paste, roll out to the thickness of a penny-piece; stamp out two dozen tops with a plain circular cutter, about one inch and a half in diameter; gather up the trimmings, knead together, roll out and stamp two dozen more; place on a baking-sheet, about an inch and a half apart and wet them with a little water; lay any kind of pastries on them and use the tops of another cutter to mark them down so as to fasten the pastries together; they must then be beaten over and baked in a rather brisk oven; when done, dip up on a napkin and serve.

PEPPERS STUFFED WITH RICE.

Cut the tops from green peppers and remove the seeds, taking care not to get them on the fingers; any more than possible. They have an unusual fashion of burning badly. Throw the peppers into boiling water and cook them for ten minutes, take them out and dry. Set them upright in a baking-dish and fill them with boiled rice. Put a piece of butter about the size of a hickory nut on top of the rice in each one, lay on the tops of the peppers, which have been put aside to serve for covers and set the dish in the oven for ten minutes, that the peppers and the contents may be heated through and the butter melted.

FARMERS' FRUIT CAKE.

One pound sour dried or evaporated apples, soaked over night in warm water. Drain of water and simmer two hours in two cups molasses. One cup melted butter, half cup thick sour cream, two teaspoonsful soda, one cup brown sugar, four eggs, four and a half cups sifted flour, browned in the oven, cassia, ginger, cloves, nutmeg, lemon rind grated, each one tablespoonful. Bake in moderate oven.—What to Eat.

JEWEL JELLY.

This is an English recipe and seems to be somewhat of a favorite with English housewives. Cut the highly colored jellies, like currant, etc., into lozenges or small squares in as even size as possible. Place them in a saucer and pour over them a few drops of water. When cold and hard, stir them to melt. Then add a few drops of water to the jellies and mix them well. Tie them in a cloth and boil them over a fire for a few minutes, then strain them through a sieve. Add a few drops of orange juice and a few drops of rose water. Turn the cloth containing the jellies into a mold and let stand until set.

HINTS TO HOUSEKEEPERS.

Ice-cream is always a welcome dessert, and now our new sort that is good at the same time is sure to be eagerly appreciated. A particularly rich and delicious variation is known as Constantine's cream. To make it stir quarter of a cupful of powdered sugar into one-quarter of a cupful of essence of vanilla and of almond. Freeze until quite solid, and, after removing from the mould, drink with grated cocoanut slightly sweetened with powdered sugar.

Stains made by dipping candle grease (and such ugly things are the penalty one pays for these ornamental adjuncts to the dinner table) may be removed by placing a piece of blotting paper over the spots and pressing with a hot iron. This is why candle stains are called pearl beads, pink coral or turquoise beads relieve the severity good effect. Dauntless of all are the new white coral necklaces. These show the faintest blush of color, and some of the beads are flecked with pink. They are too expensive to ever become common.—New York Evening Post.

The World Beautiful.

Lillian Whiting, in Boston Budget. "The Past indeed Cut off stands still therein, forego her strife Through the ambiguous Present to the goal Of some all-reconciling Future? Soul Nothing has been which shall not bettered be Hereafter,—leave the root, by law's decree Whence springs the ultimate and perfect tree?" Browning.

Hints to Housekeepers.

With any adequate conception of the infinite possibilities of the richness and radiance of life; its strength in mutual sympathies; its sweetness is mutual recognitions and aspirations, there come new and unprecedented resources of energy.

Then life is—to wake, not sleep.

Rise and not rest, but press

To the heaven's height, fair and steep."

To gain the absolute consciousness, the profound and unalterable conviction that the future may always be better than the past, is to achieve the resources out of which to create it. Every conceivable good that the mind can conceive is held in solution, so to speak, in the ethereal realm and may be externalized by love and faith. Goethe divined this law when he said that all which one longs for in youth falls in heaps upon him in his old age; that is to say, his constant thought, his perpetual creation of that for which he longs gives to it form and shape and it comes into being in the external world. To keep faith with one's ideals is as inevitably to achieve them, somewhere, sometime, as to walk toward a certain point is to reach that point if one unfalteringly pursues the path. It is as absolutely certain as is the result of any mathematical formula. What does Robert Browning say:

Nothing has been which shall not bettered be Hereafter,—leave the root, by law's decree Whence springs the ultimate and perfect tree?" Browning.

For sweetbread cutlets prepare as for croquettes, adding a grating of nutmeg to the seasoning. Form into cutlets, crumb, egg and crumb again, fry in boiling fat and serve with sauce Bechamel.

Sugar is coming more and more to help make up the diet of men in training for contests. German authorities claim that it is a great feeder of muscular power, and a Dutch army surgeon asserts that he found that the best means to maintain soldiers in vigor during marches and fighting was by a generous allowance of sugar. Each man received a handful at a time.

A tablespoonful of vinegar added to each pint of water makes a capital preservative for chrysanthemums. The stems of the flowers should be clipped each morning.

Few persons really know how to cook prunes. Yet if properly cooked they are delicious as well as much to be desired on the ground of health.

Wash carefully, cover with cold water and let stand over night. In the morning place both prunes and the water in which they have been soaking in a porcelain or granitic stewpan, and stand on the side of the range. Let heat slowly and steadily until the fruit is perfectly tender, then add one tablespoonful of sugar for each pound and let stew slowly for five minutes longer. Remove from the fire and cool. Another method calls for the same process except that the sugar is omitted. This method is preferred by some people. But whether sweetening be added the long soaking and slow cooking will mean a delicious result. Serve with sweet cream.

The water in which a small quantity of rice has been boiled until it is gelatinous, makes an excellent starch for fine lawn or canvas collars and cuffs. Dip them in iron between two cloths.

Fashion Notes.

* The chiffon stole has taken the place of the fur and other heavy stoles of winter, feather stoles being as popular in one season as another. Marabout and ostrich are combined in some of the newest of these. They are arranged in alternate horizontal rows, and the whole scarf is lined with the finest of marabout and edged with a fringe of feathers. The very latest stoles are a scarf of chiffon or liberty gauze, covered with shirtings and puffings of chiffon. Fringes of little chiffon flowers cover the entire surface, and finish the ends. These lovely shoulder wraps

come in white and all delicate shades. Light as they are they furnish some protection when worn over thin gowns.

* No wovens, not the most elaborate lingerie affairs, are more beautiful this year than those of batiste or sheer linen covered with eyelet embroidery. These appear in white, pale blue, lavender, pink and yellow. A few are trimmed at the neck and on the sleeves with Valenciennes which harmonizes well with the embroidery. They are very expensive, but should be more durable, or, at least, not quite so perishable as the lingerie waist.

* Quite as good as anything are the many little short traps for spring in taffeta, Louise, and other silks. They are combinations of batiste and other shoulder capes, and are quite too dressy, as a rule, for walking gowns. All such garments belong in a carriage by rights. Lined with white silk and chiffon, and trimmed with lace and bows of jeweled passementerie, many of these little affairs are veritable confetti, and one at least is included in every spring trousseau.

Poetry.**SPRING-TIME BEVERIE.**

We know your heart is breaking,
Winter dear,
That your feeble limbs are aching,
As in fear.

The death that you must own
Sits another on your throne.
Would you ask how we can tell?
In the signs we know so well.

In the floods of tears we trace
In your seamed and wrinkled face.
In the gray old sky that hints
Glimmering of azure hints.

In the sun whose warmth glow
Dissipates the ice and snow:
Bands that bending, pause to peep
Where the snowdrops are asleep.

And with rosy finger tips
Softly touches eyes and lips,
Casing in silent birth
God's sweet messengers of earth.

Naked boughs and hidden roots
Seedling forth their crimson shoots,
Nature's miracle we see,

Type of manly life.

From the forest, vale and glade,
Were your wasting form is laid,
See we there in triumph rise
Springing with all her powers.

You wonder, Winter dear,
That our hearts are filled with cheer,
When your cold and icy breath
Causes in the clasp of death?

Ends the day like thy reign—
Happy spring-time comes again.

Hail! sweet spirit of the hour,
Harbinger of life and power.

KATE PAULINE ABBOTT.

THE BUILDERS.

We quarrel of land and line,
Weicker of work and wage;

Forgetting our heritage—
Forgetting the tireless hands;

Forgettings the restlessest feet
That fared, undaunted, through unknown lands

Till the path was made complete.

The fathers—the men who dreamed,
And, dreaming, were strong to dare,

To struggle ahead to the goal that gleamed,
A prize that was rich and fair.

The fathers—the men who thought
Of all that the future held,

And hearts uplifted, essayed and wrought
All the work their dreams compelled.

We pluck from the vines they set,
We walk in the shade they made;

We harvest their fields; and their forests yet
Are living, as rest and shade.

The fathers—the men of old
Who builted a place for us,

A country magnificent; brave and bold
In their faith all glorious.

We quarrel and dread and doubt,
Forgettings only hold.

The coming with us of the peace without
The price of the men of old:

Forgettings the toll and stress;

Forgettings the bygone age
When cities were planned in their comeliness

For a future heritage.

THE GASTRONOMIC NOVEL.

The gastronomic novel now
We're daily urged to buy,

It only serves to show us how
To tempt our taste they try.

He's "He That Eateth Bread with Me."

And soon, no doubt, will come
"The Cake That Naught but Dough Shall Be,"

And "Crust That Turned to Crumb."

"The Man That Landed in the Soup"

May shortly lead the list,

"Sirloin Steak: The Butcher's Dupe,"

Will prove hard to resist.

"The Girl Who Would Pie for Me"

The readers will devour;

"He Was a Fudding," too, will be
The novel of the hour.

"The Unsuspected Cake of Yeast"

Is nearly due to rise,

And "He Who Famine'd at the Feast"

Is soon to greet our eyes.

One busy author merely begs
Three minutes to complete.

"The Man Who Lost the Hard Boiled Eggs—"

He winks it can't be beat.

Also, "The Lass That Poured the Tea,"

And "Biscuits Made by Ma,"

And "Muffins That Were Burnt by Me,"

And "She Who Made the Slaw,"

And "Whale Irons Out of Gear—"

But why name all the rest?

The gastronomic novel's here;

It's easy to digest. —Chicago Tribune.

MABEL'S HAIR.

Oh, Mabel was loved by Jack
When Mabel's hair was brown.

But Mabel went and dyed her hair,
And Jack went out of town.

Then Mabel was adored by Tom
When Mabel's hair was gold;

But Mabel once more dyed her locks
And Tommy's love grew cold.

Next Mabel captured Willie's heart,
Then Willie was a bed red.

But when she sought a "change of hair,"

Why, Willie quickly fled.

And now poor Mabel's quite alone.

No men are on the scene;

For what with all these mixtures, oh,

Poor Mabel's hair is gone!

—Town Topics.

FOR WHIP-POOR-WILL TIME.

Let down the gate drive in the cows;

The west is dyed with burning rose;

Unlatch the horses from the ploughs,

And from the cart the ox that lawns,

And light the lamp within the house.

The whip-poor-will is calling,

"Whip-poor-will; whip-poor-will."

Where the locust blooms are falling

On the hill:

The sunset's rose is dying,

And the whip-poor-will is crying,

"Whip-poor-will; whip-poor-will."

Soft, now shrill,

The whip-poor-will is crying

"Whip-poor-will."

The cows are milked; the cattle fed;

The last pale streak of evening fad;

The man-hand whistling the shed,

And in the house the table's laid;

The camp streams on the garden-cars.

The whip-poor-will is calling,

"Whip-poor-will; whip-poor-will."

While the dog-worms are falling

On the hill:

The afterglow is waning,

And the whip-poor-will's complaining,

"Whip-poor-will; whip-poor-will";

Wild and shrill,

The whip-poor-will's complaining,

"Whip-poor-will."

The moon blooms out, a great white rose:

The stars wheel onward towards the west:

The barnyard cock wakes once and crow:

The farm is wrapped in peaceful rest:

The cricket chirrs: the firefly glows.

The whip-poor-will is calling,

"Whip-poor-will; whip-poor-will,"

Where the brambles-blooms are falling

On the rill:

Auntie darling," she whispered, her face

crimson with blushes, "we've opened. Isn't it

simply too delicious? What will papa say?" Frank

begged so hard, and you know it is impossible to

resist the man you love. He met me at Buffalo

and we married between trains this morning.

His mother was there to swear that I

was of age. Now, Auntie, won't you be good to me

Mr. Holmes? He's not in the best of health

and that's the reason he's been away from home

all his life. And, besides, I would make things easier for me if I

could write papa that you were married, too."

"Mr. Holmes is suffering with a severe case of grip," Louise said earnestly, "and you are a

foolish child to run away and get married. You

will never half appreciate your love because

you will never see it slapping away from you.

But, come, bring Frank up stairs and present him

to his new uncle. Then, when my husband gets

well we will go to Albany and persuade your

father that you have far better sense than your

mother had at your age." —Emile Buckle de Schell,

in the Valley Magazine.

The bugler who blew the last call at the bat-

tie of Appomattox on the Confederate side died at

New Orleans the other day. For a time an inmate of the Soldiers' Home, he left that institu-

tion as soon as he was able to make a living for himself. The taps that were sounded over his

grave commemorated a real hero.

—Margaret E. Sangster.

After all.

Miscellaneous.**Doubt's Department.****A Case of Grip.**

"Dr. Louis Alden, I ask you for the last time, will you marry me?"

"Attorney Bernard Holme, I answer you for the last time, NO!"

There was a slamming of doors and a scurry of feet on the stairs. There was also a gleam of wrathful pair of fine black eyes and a smile of amusement in a pair of tranquil blue ones. The question and answer had been repeated so often that they had lost much of their significance and all of their romance.

Before the young attorney had gone half a block he halted abruptly, turned and retraced his steps. Louise had meanwhile taken up a ponderous tome on nervous diseases and was intent on a study of a perplexing case when a series of vociferous sneezes greeted her from the outer office.

"I didn't come here to make a fool of myself," Mr. Holme began as he thrust his head in at the door. "I came to get you to dose me up. I have taken aretched cold—sneeze seventy times by the clock this afternoon, and I ache all over in spots as if I had been sleeping on gran-paws winds the clock."

"Poke out your tongue, little boy. Here, we make smoke in while we count your pulse," said the physician.

"All right, doctor. I'd as soon die as be buried with a doleful sign, forgetting our heritage—

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Forgettings the restlessest feet

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And, dreaming, were strong to dare,

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